

CLASSIC

PINOT GRIGIO 2021

SÜDTIROL – ALTO ADIGE DOC

VARIETAL: Pinot Grigio

AREA AND SOIL: Hilly vineyards with southern and eastern exposure between 300 and 450 m above sea level; gravelly, loamy soil.

CULTIVATION: Guyot and pergola

YIELD: 80 hl/ha

VINIFICATION: Fermentation and storage in stainless steel tanks; long contact time with the fine yeast to develop a multi-layered body.

ANALYSIS: alcohol: 13.5%, total acidity: 6.0 g/l, res. sugar: 2.5 g/l

AGING POTENTIAL: 1-3 years

TASTING NOTES: Straw yellow colour. Typical varietal bouquet, very full and rich. Amply structured, with a balanced and persistent taste.

PAIRING: Excellent wine for starters and white meat.

SERVICE TEMPERATURE: 7 – 9 °C

Contains sulphites

